

ABSTRACT OF THE DISCLOSURE

In a method of chilling slaughtered poultry or parts thereof, the poultry is conveyed through a chilling room, or at least through a part of said chilling room, and in the process is exposed to a stream of chilling air. During the chilling of the poultry the skin of the poultry is moistened. The skin of the poultry is moistened by spraying it with water in a spray area that is separated from the stream of chilling air.